

Mahi



Mahi, meaning 'our work, our craft', began in 2001, fulfilling a dream for Brian and Nicola Bicknell. With a strong focus on single-vineyard wines, and now backed up by a series of premium regional wines from Marlborough, the idea behind Mahi is to respect and promote the individuality of the various vineyards.

The Mahi symbol represents the strength, life and growth of the native New Zealand frond (fern), with the understanding that wine should never be rushed to bottle, respecting its ability to evolve naturally over time.



**2007 Mahi Marlborough
Pinot Noir**

This wine has dense, pure and expressive vineyard fruit combining with soft tannin to give great balance and length.

Ripe and supple with a soft finish.

Variety:	Pinot Noir
Region:	Marlborough
Winemaker:	Brian Bicknell
Alcohol:	14.0%
Total Acidity:	6.4 g/l
Residual Sugar:	<1.g/l
Brix at Harvest:	22.5 – 24.9
Harvest:	Handpicked
Harvest Period:	27 th March to 13 th April 2007

Winemaking details

This wine comes from three vineyards in the Wairau Valley of Marlborough, all giving different characters. The Home Block portion from the Renwick area consistently offers rich dark characters that provide great depth to the wine. The Twin Valleys portion from the cooler Fareham Road area gives us the palate structure that we require; offering fineness to the back-palate, and the Byrne vineyard this year gave some lovely delicacy, with slightly more red than black fruit notes.

In the winery the grapes were destemmed before going to small vats for cold soaking prior to fermentation allowing the abstraction of soft tannins and colour at the juice stage rather than in the harsher alcoholic stage during and after fermentation. The grapes were then fermented solely with indigenous yeasts offering a wide variety of flavours and helping us to attain the texture that we require.

During fermentation the skins and juice were hand-plunged on average three times per day. When finished the wine was taken straight to French barriques where it sat for 11 months. The wine was then gently racked, blended, and lightly fined with organic egg whites before bottling.

Vintage

In 2007 we were very lucky as the weather worked in our favour ensuring there was no climatic or disease pressure forcing us to pick when we didn't want to. Earlier in the season the cool temperatures during flowering meant that crops were generally low. This suits the style that we aim for at Mahi, allowing the grapes to ripen fully and providing wines with great palate weight.



PO Box 33, Terrace Rd, Renwick, Marlborough, New Zealand.

www.mahiwine.co.nz T:+64 3 572 8859 F:+64 3 572 8814 E:sales@mahiwine.co.nz